



Bannock Brae

2015 MARLENE'S GRÜNER VELTLINER



Winemaking

Our 5th vintage of Grüner Veltliner is truly showcasing the unique character of our small, closelyplanted hillside block. The hand-harvested fruit is chilled overnight, foot-stomped & whole bunch pressed the next morning. The juice is racked with light solids to older French oak barriques and fermented at ambient temperature to dryness. The wine remains in barrel retained on fermentation less with some lees stirring to add complexity and roundness to the palate.

The winemaker is JenParR

Tasting Notes

Alcohol: 14.0% w/v
Residual Sugar: nil g/L
pH: 3.7
Titratable Acidity: 5.6g/L
New Oak: 15%

Melon and stone fruits on the nose with a good smooth and weighty mid palate punctuated with a good kick of white pepper and a lingering lemon and apply finish.



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